

**AMENDMENTS TO THE CLAIMS**

This listing of claims will replace all prior versions, and listings, of claims in the application:

1. (original) Method for improving the fat note in the taste and/or in the aroma and/or in the mouthfeel of a food with a reduced amount of fat by addition to the food of a yeast extract comprising free amino acids and at least 8% w/w of 5'-ribonucleotides.
2. (original) Method according to claim 1 wherein the yeast extract comprises 5'-ribonucleotides in a range of between 10 and 50% w/w, preferably between 10 and 40% w/w, more preferably between 10 and 30% w/w.
3. (currently amended) Method according ~~claims 1 or 2~~ claim 1 wherein the yeast extract comprises 5'-GMP and, optionally 5'-IMP in a total amount of at least 4% w/w, preferably between 5 and 25% w/w, more preferably between 5 and 20% w/w, most preferably between 5 and 15% w/w.
4. (currently amended) Method according to ~~any one of claims 1 to 3~~ claim 1 wherein the degree of protein hydrolysis in the yeast extract is at most 50%, preferably between 5 and 45%, more preferably between 10 and 45%, even more preferably between 20 and 45%, and most preferably between 30 and 45%.
5. (currently amended) Method according to ~~any one of claims 1 to 4~~ claim 1, wherein the ratio between the percentage (w/w) of free amino acids and the percentage (w/w) of the total amount of 5'-GMP and 5'-IMP in the yeast extract is at most 3.5, preferably at most 3, more preferably at most 2.5 and most preferably at most 2.
6. (currently amended) Method according to ~~any one of claims 1 to 5~~ claim 1 wherein the ratio between the percentage (w/w) of protein in the yeast extract and the percentage (w/w) of the total amount of 5'-GMP and 5'-IMP in the yeast extract is at most 12, preferably at most 8, more preferably at most 6.5.

7. (currently amended) Method according to ~~any one of claims 1 to 6~~ claim 1 wherein the yeast extract comprises an amount of sodium chloride of at most 8% w/w based on yeast extract dry matter.

8. (original) Food with a reduced amount of fat with an improved fat note in the taste and/or in the aroma and/or in the mouthfeel obtainable by adding to a food with a reduced amount of fat a yeast extract comprising free amino acids and at least 8% w/w of 5'-ribonucleotides.

9. (original) Food according to claim 8, which is a dairy product.

10. (original) Food according to claim 8, which is a bakery product.

11. (original) Food according to claim 8, which is derived from a fat or oil-product.